

AGENDA Water Pollution Control Authority MEETING November 16, 2015

Enfield Room

Immediately Following the Special Council Meeting

- 1. ROLL CALL
- 2. APPROVAL OF MINUTES
 - Regular Meeting October 19, 2015
- 3. SPECIAL GUEST
- 4. OLD BUSINESS
 - **A. Discussion:** Collection System Study Including Smoke Test Results (Tabled 10/19/2015)
 - **B. Discussion/Resolution:** Waiver of External Grease Inceptor Requirement for Enfield Pizza (Tabled 10/19/2015)
- 5. NEW BUSINESS
- 6. ITEMS FOR DISCUSSION
- 7. MISCELLANEOUS
- 8. ADJOURNMENT

ENFIELD TOWN COUNCIL

Acting in its capacity as WATER POLLUTION CONTROL AUTHORITY OCTOBER 19, 2015

A meeting of the Water Pollution Control Authority was called to order by Chairman Kaupin in the Council Chambers of the Enfield Town Hall, 820 Enfield Street, Enfield, Connecticut on Monday, October 19, 2015. The meeting was called to order at 8:41 p.m.

ROLL-CALL — Present were Commissioners Arnone, Cekala, Deni, Edgar, Hall, Kaupin, Lee, Mangini, Stokes and Szewczak. Commissioner Bosco was absent. Also present were Acting Town Manager, Lee Erdmann; Assistant Town Manager, Courtney Hendricson; Town Clerk, Suzanne Olechnicki; Town Attorney, Kevin Deneen; Director of Public Works, Jonathan Bilmes; Acting Assistant Town Manager — Development Services, Peter Bryanton

APPROVAL OF MINUTES

MOTION #6237 by Commissioner Deni, seconded by Commissioner Stokes to accept the minutes of the September 21, 2015 Regular Meeting.

Upon a **SHOW-OF-HANDS** vote being taken, the Chair declared **MOTION** #6237 adopted 10-0-0.

SPECIAL GUEST

There were no special guests this evening.

OLD BUSINESS

There were no Old Business items on this evening's agenda.

NEW BUSINESS

Items 5A and 5B will be addressed at a future WPCA meeting.

ITEMS FOR DISCUSSION

MOTION #6238 by Commissioner Lee, seconded by Commissioner Mangini to suspend the rules to address Item #6A under Miscellaneous this evening.

Upon a **SHOW-OF-HANDS** vote being taken, the Chair declared **MOTION** #6238 adopted 10-0-0.

MISCELLANEOUS

RESOLUTION #6239 by Councilor Lee, seconded by Councilor Stokes.

WHEREAS, work continues on the WPCA Planning Study;

WHEREAS, the total cost of the work has been estimated at \$1,115,134; and

WHEREAS, upon application approval and official fund allocation, Clean Water Grant funds are available to fund \$613,323.70, which amount is 55% of the cost of the work; and

WHEREAS, as of September 18, 2015, the Town of Enfield has received \$422,803.34 in Clean Water Grant funds for the WPCA Planning Study; and

WHEREAS, as a result of the recent appointment of an Acting Town Manager, CT DEEP requires a new resolution and incumbency certificate be adopted;

BE IT RESOLVED, that it is in the best interest of the Town of Enfield to enter into contracts with the State of Connecticut Department of Energy & Environmental Protection. In furtherance of this resolution, Lee C. Erdmann, the Acting Town Manager, is duly authorized to enter into and sign the contracts on behalf of the Town of Enfield. The Acting Town Manager is further authorized to provide such additional information and execute such other documents as may be required by the state or federal government in connection with the contracts and to execute any amendments, rescissions, and revisions thereto.

BE IT FURTHER RESOLVED, that the Town Clerk is authorized to impress the seal of the Town of Enfield on any such document, amendment, rescission, or revision.

Upon a **ROLL-CALL** vote being taken, the Chair declared **RESOLUTION #6239** adopted 10-0-0.

ADJOURNMENT

MOTION #6240 by Commissioner Mangini, seconded by Commissioner Deni to adjourn.

Upon a **SHOW-OF-HANDS** vote being taken, the Chair declared **MOTION** #6240 adopted 10-0-0, and the meeting stood adjourned at 8:43 p.m.



November 2, 2015

Honorable Members Enfield Town Council/WPCA Enfield, Connecticut

Subject:

Grease Trap Waiver/Variance for Enfield Pizza

Councilors:

Highlights:

- Enfield Pizza is proposing to relocate its business to 108-112 Pearl Street and filed an application with the Planning and Zoning Department (SPR #1658).
- Based on the information provided by the applicant to the P&Z, WPC staff informed the applicant at the Administrative Review Team meeting that an *External* Fats, Oil and Grease (FOG) Treatment Unit would be required.
- Section 86-136 (b) of the Town of Enfield Code describes the process whereby a waiver may be granted.
- The applicant requested a waiver based on its proposed operations and the financial impact of installed the external unit.
- WPC and the North Central District Health Department requested additional information be supplied.
- The applicant submitted the additional information and, based on review by the WPC and North Central District Health Department staff, I am recommending that the variance be granted.

Budget Impact:

There is no budget impact to the Department of Public Works operations by waiving the installation requirements for an External Fats, Oil and Grease (FOG) Treatment Unit. The internal grease trap will be inspected by the WPC's grease trap inspector (once hired) on a regular basis and the inspection fee will be assessed per the adopted Sewer Service Fee Schedule (currently \$50 per inspection).

Recommendation:

Adopt the enclosed Resolution.

Respectfully Submitted,

Jonathan & Blome

Jonathan Bilmes, PE Public Works Director

Attachments:

- 1. Resolution
- 2. Letter of Agreement
- 3. Supporting Documentation

ENFIELD TOWN COUNCIL WATER POLLUTION CONTROL AUTHORITY

Waiver of External Grease Interceptor Requirement/Enfield Pizza Restaurant

WHEREAS, the owner of Enfield Pizza Restaurant of 106 Pearl Street, Enfield, CT (Applicant) is proposing to relocate its business to 108-112 Pearl Street, Enfield, CT and filed an application with the Planning and Zoning Commission (SPR #1658) which was approved on September 17, 2015;

WHEREAS, based on the information provided by the Applicant, Water Pollution Control (WPC) staff informed the Applicant at the Administrative Review Team meeting that an *External* Fats, Oil and Grease (FOG) Treatment Unit would be required;

WHEREAS, Section 86-136 (b) of the Enfield Code describes the process whereby a waiver may be granted;

WHEREAS, in lieu of the external grease trap, an internal grease trap has been proposed by the Applicant using Best Available Control Technology (BACT) for its 108-112 Pearl Street location;

WHEREAS, WPC staff has reviewed the request and additional materials supplied by the Applicant;

WHEREAS, the information received confirms the selection of the internal grease trap and compliance with the technical provisions of Enfield Town Code Section 86-136;

WHEREAS, based on the information provided by the Applicant, the Director of Public Works, WPC staff and the North Central District Health Department are recommending that a waiver be granted to Enfield Pizza in order to allow for an internal grease trap to be installed;

THEREFORE, BE IT RESOLVED, the Enfield Water Pollution Control Authority does hereby approve a waiver of the external grease trap requirement for Fahrettin (a/k/a Hasan) Kuruca, Applicant, owner of Enfield Pizza Restaurant, 108-112 Pearl Street, Enfield CT, providing an internal grease trap is installed in compliance with the recommendations of the manufacturer's representative, as approved by both the Director of Public Works and the Director of the North Central District Health Department, and further compliance with all other conditions of Enfield Town Code Section 86-136 which will be evidenced by the execution of a Letter of Agreement, a copy of which is appended hereto.

LETTER OF AGREEMENT

Enfield Pizza Restaurant

I understand that the Enfield Water Pollution Control Authority passed Resolution No. ______, approving the waiver of the external grease trap requirement for the Enfield Pizza Restaurant located at 108-112 Pearl Street, Enfield, Connecticut (hereinafter referred to as "establishment"). I further understand that the waiver is subject to the following conditions and requirements with which I agree to comply:

- 1. The waiver is valid for the establishment and the uses proposed in the applicant's written request for the waiver;
- 2. The waiver is non-transferable. The waiver shall be rendered null and void in the event of the transfer of ownership of the establishment or any change in the methods of operation.
- 3. The owner of the establishment shall send written notice of any proposed changes in use, menu or methods of operation to the Director of Public Works and the Director of the North Central Health District. The notice shall be submitted no less than thirty (30) business days prior to the implementation of the proposed change.
- 4. The Director of Public Works and the Director of the North Central Health District shall be sent a written notice of any changes in ownership. The notice shall be submitted no more than fifteen (15) business days after such change.
- 5. The establishment shall remain in compliance with all applicable requirements of the North Central Health District.
- 6. The owner of the establishment shall maintain a service contract for the interceptor. A copy of the contract shall be submitted annually to the Director of the Department of Health. The service contract shall provide for, at a minimum, quarterly cleaning and maintenance of the grease interceptor.
- 7. The owner of the establishment shall install an interior grease trap of the size and type required by Enfield Town Code §86-136, Grease, oil and sand interceptors, as revised. (commonly known as the "Grease Trap Ordinance") and any Town regulations promulgated thereunder.
- 8. The installation of the grease trap shall be subject to the inspection and approval of the Town of Enfield's Superintendent of the Water Pollution Control Facility.
- 9. The owner of the establishment shall apply for the proper permits as required by the Town of Enfield Building Department and shall allow any and all necessary inspections.
- 10. Failure to comply with any of these provisions shall result in the automatic revocation of the waiver.

Name: Owner of Establishment	date
Name: Owner of Establishment	date
Owner of Property (if different than owner of establishment) Consent to Installation of Grease Trap	date

Section 86-136 Special provisions for Grease, oil and sand interceptors, section (b)

(b) The requirement for an external interceptor (grease trap) may be waived by the Water Pollution Control Authority (WPCA) for existing buildings where there is a proposed change of use or alternation to accommodate a restaurant or food service establishment, provided that the person proposing the change demonstrates to the satisfaction of the WPCA that the installation of an external grease trap would not be feasible and/or would cause an undo hardship in the utilization of the building as a restaurant or food service establishment. The person seeking the waiver shall submit a written request to the director of the department of public works and the director of the health district for authorization to use an internal component utilizing BACT. The written request shall include sufficient technical data provided operation, and maintenance. The director of the public works department and the director of the health district shall jointly present to the WPCA a report of their review of the requested waiver. In the event such a waiver is granted, the provisions of section 86-132 shall be complied with, either by usage of an internal grease trap system, modification of food preparation procedures, service modifications or other means as approved by the WPCA. Granted waivers shall be valid only for the use proposed by the applicant and the waiver shall be nontransferable. The waiver be rendered null and void in the event of the transfer of ownership of the restaurant or food service establishment or any change in the methods of operation. Where installed, all grease, oil, and sand interceptors shall be maintained by, and at the expense of, the owner. The interceptor shall be in continuously efficient operation at all times. The owner shall maintain interceptor and a copy of the contract shall be submitted annually to the director of the department of health. Failure to comply with any provisions of this ordinance shall result in the revocation of any permit for operation of a restaurant or food service establishment, or any waiver of the external grease trap requirement.



To whom may I concern:

I Fahrettin Kuruca owner of Enfield Pizza located on 106 Pearl St, Enfield, CT. We are a pizza place that is 80% delivery with 20 take outs, We have 4 seats available for seating. Currently we are using big dipper electronic grease interceptor that is 35 GPM, we never had problems with any sewer lines at all over 15 years. All we have to get washed is hands and prep dishes, We use paper goods to serve and deliver. We are looking to move next door but water pollution department is requiring us to have exterior grease trap 1000gallons or more but this very costly for our budget. I have ask for waiver from water pollution control and health department and they said big dipper is fine as long as DPW is fine with it. In mean time Dominos pizza moved from Hazard Ave to Enfield Street and they approved the big dipper for them. I would like a permission to use Big dipper grease interceptor in my location. Thank you for your understanding.

Fahrettin Kuruca Enfield Pizza 106 Pearl St Enfield CT 06082 (w) 860 741 3679 (c) 860 977 9590



August 25, 2015

Mr. Fahrettin Kuruca Enfield Pizza 106 Pearl Street Enfield CT 06082

Re: Town of Enfield SPR #1658 Enfield Pizza Grease Trap

Dear Mr. Kuruca,

The Water Pollution Control staff has recommended an *external* grease trap for your proposed facility. You have submitted a request that a variance be granted to enable you to transfer and reuse your existing *internal* grease trap in the proposed facility. In order to consider your variance request, additional information is necessary regarding the capacity of the internal grease trap and the sewer discharge.

Pursuant to Town Ordinance, Chapter 86 Utilities, section 86-136, (a)(3)c, the following information is required:

"The capacity of grease traps shall be determined by a professional engineer licensed to practice by the State of Connecticut, utilizing best available control technology (BACT). The grease traps shall be of substantial construction, watertight, and equipped with easily removable covers which, when bolted in place, shall be gastight and watertight."

Please submit a determination letter from a professional engineer as soon as possible.

If the capacity of the transferred internal grease trap is deemed acceptable by a professional engineer, the Water Pollution Control staff will require one of the following before approval:

- 1.) A commitment that the internal grease trap will be plumbed to discharge in front of the building and into the existing sewer in the road under Pearl Street; or
- 2.) The owner of the building will be required to video the existing building sewer and record it to a dvd or cd. The Water Pollution Control staff will then determine if the existing building sewer and its discharge point will be acceptable. The building owner will also be required to determine where the existing building sewer discharges into the Town of Enfield sewer system.



Once this information is received, the Water Pollution Control, The Public Works Director and The North Central Health Department will evaluate your variance request to use an interior grease trap.

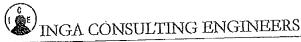
If you have any questions please feel free to contact me.

Sincerely,

Kevin Shlatz Water Pollution Control

Cc: Jonathan Bilmes, Public Works Director, Town of Enfield Mike Caronna, North Central Health Department.

Matthew Coppler, Town Manager, Town of Enfield Shawn Rairigh, Assistant Town Planner, Town of Enfield Virginia Higley, Assistant Town Planner, Town of Enfield



Building/Structural/Civil Consultants, Engineers

139 WHITNEY STREET HARTFORD, CT 06105

August 31, 2015

Re: Grease Trap Capacity.

Mr. Hasan Kurucha has requested a letter for the sanitation department in the town of Enfield. The purpose of the letter is to certify that his proposed restaurant can handle an existing grease tarp he has already available for use.

OBSERVATION

The available grease trap is a Thermaco - Big Dipper, rated for 35 GPM. The proposed restaurant has 3 (three) sinks intended for use. There is a 3-compartment sink, 2-1 compartment hand wash sinks. Per Thermaco Specifications, here is the requirement:

1.	1-3 compartment sink =	1x25x0.25 =	6.25 GPM

2. 2 - Hand sink =
$$2x7.5x0.25 = 3.75$$
 GPM

3.
$$1 - \text{Mop sink} = 1 \times 15 \times 0.25 = 3.75 \text{ GPM}$$

4. 1 - Floor drain =
$$1 \times 7.5 \times 0.1 = 0.75$$
 GPM

Unit located more than 6' from source, select the next size up. Based on this calculation, a 20 GPM capacity grease trap will be sufficient. Provided is a 35 GPM grease trap.

CONCLUSION

Grease trap provided is more than sufficient 1. If you have any questions, please do not hesitate to contact me.

TING ENGINEERS

attach: How to Size a Bid Dipper - Thermaco



September 28, 2015

Mr. Fahrettin Kuruca Enfield Pizza 106 Pearl Street Enfield CT 06082

Re: Town of Enfield SPR #1658 Enfield Pizza Grease Trap

Dear Mr. Kuruca,

The North Central Health District is requesting the following information for your request for waiver for to use an internal grease trap. The North Central Health District requires the following information:

- 1.) The submittal of a complete plan and information packet for review and approval by the North Central Health District.
- 2.) The calculations and plumbing layout schematic for the proposed interior plumbing to the BACT FOG unit for review and approval, as part of their plan review process.

Once this information is received, the Water Pollution Control, The Public Works Director and The North Central Health Department will evaluate your variance request to use an interior grease trap.

If you have any questions please feel free to contact me.

1/1/

Sincerely

Kevin Shlatz

Water Pollution Control

Cc: Jonathan Bilmes, Public Works Director, Town of Enfield Mike Caronna, North Central Health Department.

Shawn Rairigh, Assistant Town Planner, Town of Enfield Virginia Higley, Assistant Town Planner, Town of Enfield



North Central District Health Department

Enfield - 31 North Main Street, Enfield, CT 06083 - (860) 745-0383 FAX 745-3188 Vernon - 375 Hartford Turnpike, Room 120, Vernon, CT 06066 - (860) 872-1501 FAX 872-1531 Windham - Town Hall, 979 Main Street, Willimantic, CT 06226 - (860) 465-3033 FAX 465-3032 Stafford -Town Hall, 1 Main Street, Stafford Springs, CT 06076 - (860) 684-5609 FAX (860) 684-1768

September 24, 2015

Mr. Kevin Shlatz, Superintendent Town of Enfield W.P.C.A. Town Hall Enfield, CT 06082

Re: Proposed new restaurant-Enfield Pizza 112 Pearl Street, Enfield, CT

Dear Kevin:

It is the understanding of this office that the applicant for the above referenced food service facility has applied for a waiver from the Town of Enfield and its' FOG ordinance. The applicant has applied to install an internal BACT FOG unit.

We have reviewed the letter submitted by INGA Consulting Engineers, 139 Whitney Street, Hartford, CT dated August 31, 2015. The calculations submitted do not appear to include all of the sinks that may be required for this type of food service facility. A menu of foods to be prepared and served is a requirement of NCDHD for a plan review. For example, an additional one bay food preparation sink with an indirect connection could be required.

As part of our review notes for this projects' ART meeting of January 14, 2015, we included the following statement: "The proposed layout of the sinks will require review based upon the menu submitted with the plan".

We also submitted the following question as part of our ART review: Will the food service be served using single service or re-usable dishware/flatware? To evaluate the installation of a properly sized 3 bay sink and/or a commercial dish machine would require this type of information. The requirements for ware washing are included in the CT Public Health Code and Section 4 of the NCDHD Sanitary Code.

Therefore, this office can support the waiver request for an interior BACT FOG unit for this proposed food service with the following conditions:

1. The submittal of a complete plan and information packet for review and approval by NCDHD.

2. The calculations and plumbing layout schematic for the proposed interior plumbing to the BACT FOG unit for review and approval, as part of our plan review process.

Please contact our office should you have any questions regarding this letter or the conditions of approval.

Regards.

Michael S. Caronna, MPH, R.S. Interim Director of Health

cc: Planning and Zoning

Building/Structural/Civil Consultants, Engineers

139 WHITNEY STREET HARTFORD, CT 06105

August 31, 2015

Re: Grease Trap Capacity.

Mr. Hasan Kurucha has requested a letter for the sanitation department in the town of Enfield. The purpose of the letter is to certify that his proposed restaurant can handle an existing grease tarp he has already available for use.

OBSERVATION

The available grease trap is a Thermaco - Big Dipper, rated for 35 GPM. The proposed restaurant has 3 (three) sinks intended for use. There is a 3-compartment sink, 2-1 compartment hand wash sinks. Per Thermaco Specifications, here is the requirement:

whe	CL OPELONIE III	
1.	1-3 compartment sink =	1x25x0.25 = 6.25 GPM
2.	2 - Hand sink =	2x7.5x0.25 = 3.75 GPM
3.	1 - Mop sink =	1x15x0.25 = 3.75 GPM
	1 - Floor drain =	1x7.5x0.1 = 0.75 GPM
,,	TOTAL=	14.5 GPM

Unit located more than 6' from source, select the next size up. Based on this calculation, a 20 GPM capacity grease trap will be sufficient. Provided is a $3\hat{5}$ GPM grease trap.

CONCLUSION

Grease trap provided is more than sufficient 1. If you have any questions, please do not hesitate to contact me.

CONSULTING ENGINEERS

attach: How to Size a Bid Dipper - Thermaco

Administrative Review Team Meeting - Staff Notes

Meeting date

PROJECT NAMEProposed relocation of Enfield Pizza

01/14/2015

ADDRESS | 112 Pearl Street

*DISCLAIMER: These meetings are meant to guide applicants through the development process, either during the preliminary review stages or before construction. All comments made during Administrative Review Team (ART) meetings are advisory in nature. Comments and recommendations made during ART meetings are not binding on the Land Use Commissions or staff, nor shall they be taken as final approval of a project or project element. The recorded meeting and notes prepared by staff members will be compiled into minutes of each ART meeting.

DEPARTMENT: North Central District Health Department

Notes:

Plans received with the ART meeting notice do not include the following information:

Exterior waste dumpster for proposed restaurant; waste disposal units for apartment occupants Exterior waste grease disposal unit

Location of compressors and related support structures for the walk-in cooler; hood system and heating/cooling systems

Any existing water or sewer lines to existing building in the rear of the lot?

Will there be any outdoor seating?

Proposed FOG unit for the food service facility?

Will the food service be served using single service or re-useable dishware/utensils?

Recommendations and next steps:

A scaled floor plan, with all utilities and equipment; equipment spec sheets and the proposed menu will be required by NCDHD. Submit the same plan to the Building Dept.; Fire Marshal; WPCA and Zoning.

There is a fee for this plan review and it is required at the time of submittal.

The proposed layout location of the sinks will require review based upon the menu submitted with the plan.

North Central District Health Department

□ Enfield - 31 North Main Street, Enfield, CT 06082 - (860) 745-0383 FAX 745-3188
□ Vernon - 375 Hartford Turnpike, Room 120, Vernon, CT 06066 - (860) 872-1501 FAX 872-1531
□ Windham - Town Hall, 979 Main Street, Willimantic, CT 06226 - (860) 465-3033 FAX 465-3032
□ Stafford -Town Hall, 1 Main Street, Stafford Springs, CT 06076 - (860) 684-5609 FAX (860) 684-1768

October 23, 2015

Mr. Kevin Shlatz, Superintendent Enfield Water Pollution Control Authority 90 Parsons Road Enfield, Connecticut 06082

Re: Proposed FOG - Town of Enfield SPR #1658

Enfield Pizza Grease Trap

Dear Mr. Shlatz:

This office has reviewed an equipment layout plan and associated calculations for a proposed FOG unit to be installed at 112 Pearl Street, Enfield, Connecticut. Both documents were prepared by Inga Consulting Engineers, 129 Whitney Street, Hartford, Connecticut.

Based on the proposed equipment layout and the number of sinks listed in the revised calculation sheet (10/23/15 by e-mail), this office can approve the proposed installation of the Thermaco – Big Dipper 35 GPM FOG unit with the following conditions:

- Proposed FOG unit will be installed in the basement on a secure, nonabsorbent base.
- 2. Food service for on-site dining and for take-out orders will be done using only single service containers.
- 3. A plumbing schematic plan will be submitted as part of the plan review to NCDHD, Enfield WPCA and the Enfield Building Department.

This review is not to be construed as a final plan review approval for the purpose of obtaining a building permit. A complete plan review for compliance with the Connecticut Public Health Code and the NCDHD Sanitary Code, Section 4, is still required by our department. Please contact our office should you need the plan review application form or a copy of our Sanitary Code.

Any questions regarding this review may be directed to our Enfield office.

Sincerely, Uhhald

Michael S. Caronna, MPH, R.S.

Interim Director of Health

pd

cc: Inga Consulting Engineers Hasan Kuraca, Enfield Pizza

Attachment: Calculation Sheet

Building/Structural/Civil Consultants, Engineers

139 WHITNEY STREET HARTFORD, CT 06105

September 28, 2015

Re: Grease Trap Capacity.

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		~
i.	1-3 compartment sink =	1x25x0.25 = 6.25 GPM
2.	2 - Hand sink =	2x7.5x0.25 = 3.75 GPM
3.	1-2 comp. food prep.	1x25x0.25 = 6.25 GPM
4.	1 - Mop sink =	1x15x0.25 = 3.75 GPM
5.	1 - Floor drain =	1x7.5x0.1 = 0.75 GPM
	TOTAL =	20.75 GPM

Unit located more than 6' from source, select the next size up. Based on this calculation, a 21 GPM capacity grease trap will be sufficient. Provided is a 35 GPM grease trap.

CONCLUSION

Grease trap provided is more than sufficient If you have any questions, please do not hesitate to contact me.

INGA CONSULTING ENGINEERS

attach: How to Size a Bid Dipper - Thermaco

RECEIVED

OCT 2 3 2015

NORTH CENTRAL DISTRICT

HEALTH DEPARTMENT DISTRICT